

# CHARDONNAY

(2015)

Chardonnay 100%

## VALLEY AND CONDITIONS

**Origin:** Maule Valley  
**Soil:** alluvial and colluvial  
**Climate:** cool; coastal influences

## WINEMAKER'S NOTES

**Color:** yellow pale.  
**Nose:** Fresh and frutal.  
With notes of pear, papaya, pineapple and wood.  
**Palate:** Good balance and fresh acidity, with slightly sweet finish.

*Palo Alto Chardonnay represents the best of the soil and climate conditions of the Chilean Central Valley, giving us an expressive, deep and lush wine.*



## PAIRING

Enjoy with light seafood and fish.



## AGING

5 months in stainless steel tanks

**ALCOHOL**  
13% vol.

**PH**  
3,22

**RESIDUAL SUGAR**  
5,42 g/L

**TOTAL ACIDITY (tartaric acid)**  
6,07 g/l

{ valle central, chile }



**PALO ALTO**

[www.paloaltowines.com](http://www.paloaltowines.com)